

Gulf Cooperation Council

EDICT OF GOVERNMENT

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GSO 794 (2009) (English): Fruit Drink (Draft Standard)



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STANDARDIZATION ORGANIZATION FOR G.C.C (GSO)

مشروع: نهائي

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**شراب الفاكهة
FRUIT DRINK**

إعداد

المجنة الفنية الخليجية لقطاع مواصفات المنتجات

Foreword

Standardization Organization for G CC (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulation through specialized technical committees (TCs).

GSO through the technical program of committee TC No 5 " The Gulf Technical Committee for Food and Agricultural Standards Products" has prepared this Standard . The Draft Standard has been prepared by **(KINGDOM OF SAUDI ARABIA)**

The draft Standard has been prepared based on relevant ADMO, International and National foreign Standards and references.

This standard has been approved as Gulf (Standard / Technical Regulation) by GSO Board of Directors in its meeting No/....held on / / / H , / / G

FRUIT DRINK

1- SCOPE AND FIELD OF APPLICATION

This standard is concerned with fruit drink intended for direct human consumption without dilution.

2- COMPLEMENTARY REFERENCES

- 2.1 GSO 1/1995 “Labelling of Prepackaged Foods”.
- 2.2 GSO 20/1984 “Methods for the Determination of Contaminating Metallic Elements in Foodstuffs”.
- 2.3 GSO 21/1984 “Hygienic Regulations for Food Plants and Their Personnel”.
- 2.4 GSO 23/1984 “Colouring Matter Used in Foodstuffs”.
- 2.5 GSO 149/1993 “Unbottled Drinking Water”.
- 2.6 GSO 150/1993 “Expiration Periods of Food Products - Part 1”.
- 2.7 GSO 241/1994 “Fruits, Vegetables and Derived Products - Determination of Total Sulphur Dioxide Content”.
- 2.8 GSO 242/1994 “Fruit and Vegetable Products - Determination of Ethanol”.
- 2.9 GSO 244/1994 “Methods of Test for Vegetables, Fruits and Their Products - Part 1: Organoleptic Examination, Determination of Net Weight and Drained Weight, Determination of Apparent Viscosity, Determination of Head-Space, Determination of Extraneous Matter and Defective Fruits”.
- 2.10 GSO 356/1994 “Preservatives Permitted for Use in Foodstuffs”.
- 2.11 GSO 357/1994 “Antioxidants Permitted for Use in Foodstuffs”.
- 2.12 GSO 381/1994 “Emulsifiers, Stabilizers and Thickeners Permitted for Use in Food Products”.
- 2.13 GSO 382/383/1994 “Maximum Limits of Pesticide Residues Permitted in Agricultural and Food Products” Parts 1 and 2.
- 2.14 Draft Gulf standard on: “Limits of Radioactivity Levels Permitted in Foodstuffs”.
- 2.15 Draft Gulf standard on: “Microbiological Criteria for Foods - Part 1”.
- 2.16 GSO to be approved by the Organization on: “Methods of Sampling Prepackaged Fruit and Vegetable Products”.
- 2.17 GS to be approved by the Organization on: “Hermetically Sealed Round Tin Cans Used for Canning Foodstuffs”.

- 2.18 GSO to be approved by the Organization on: "Methods of Test for Fruit Juices".
- 2.19 GSO to be approved by the Organization on: "Fruit and Vegetable Products - Determination of Soluble Solids Content - Refractometric Method".

3- DEFINITIONS

Fruit Drink: Unfermented product, intended for direct consumption, obtained by blending the fruit juice (concentrated or unconcentrated) and/or the edible parts of sound, ripe fruit, with water and natural sweeteners and preserved by suitable preservative means.

4- REQUIREMENTS

The following requirements shall be met in fruit drink:

- 4.1 All raw materials used shall comply with the relevant Gulf standards.
- 4.2 The product shall be prepared according to hygienic conditions stated in the Gulf standard mentioned in 2.3.
- 4.3 The water used in the dilution of the concentrated juice shall be potable and complying with the Gulf standard mentioned in 2.5.
- 4.4 Pesticide residues content shall not exceed what is stated in the Gulf standard mentioned in 2.13.
- 4.5 Radioactivity levels in the product shall not exceed what is stated in the Gulf standard mentioned in 2.18.
- 4.6 It shall have the characteristic colour and flavour of the product.
- 4.7 It shall be free from foreign substances.
- 4.8 It shall be free from artificial sweeteners.
- 4.9 The fruit content (or the equivalent derived from concentrated fruit) in the product shall not be less than 10% (M/M).
- 4.10 Ethanol content shall not exceed 0.03% in the final product.
- 4.11 Colouring matter, preservatives, anti oxidants, flavourings, emulsifiers, stabilizers and thickeners can be used in the product, provided that they comply with the Gulf standards mentioned in 2.4, 2.10 and 2.11. The preservatives shall not exceed the following:

Sorbates 300 mg/kg

Benzoates 150 mg/kg

Sorbates+ Benzoates 250+150 mg/kg

- 4.12 The following acids shall be permitted in the product:
Citric acid - Fumaric acid - Malic acid - Ascorbic acid.

4.13 The contaminating mineral elements shall not exceed the following:

Arsenic	0.2 ppm
Lead	0.3 ppm
Copper	5.0 ppm
Zinc	5.0 ppm
Iron	15.0 ppm
Tin	200.0 ppm
Sum of copper, zinc and iron	20.0 ppm

4.14 Microbiological criteria in the product shall not exceed what is stated in the Gulf standard mentioned in 2.15.

5- SAMPLING

Samples shall be taken according to the Gulf standard mentioned in 2.16.

6- METHODS OF TEST

6.1 Microbiological examinations

Microbiological examinations shall be carried out according to the method specified in the Gulf standard mentioned in 2.18.

6.2 Determination of contaminating metallic elements

Determination of contaminating metallic elements shall be carried out according to the method specified in the Gulf standard mentioned in 2.2.

6.3 Determination of ethanol

Determination of ethanol shall be carried out according to the method specified in the Gulf standard mentioned in 2.8.

6.4 Organoleptic examinations

Organoleptic examinations shall be carried out according to the method specified in the Gulf standard mentioned in 2.9.

6.5 Tests

The tests shall be carried out on a representative sample taken according to item 5 to determine its compliance with all the items of this standard.

7- PACKAGING, TRANSPORTATION AND STORAGE

The following requirements shall be met during packaging, transportation and storage:

7.1 Packaging

7.1.1 The final product shall be packed in suitable and clean containers that do not affect its properties.

7.1.2 Tin cans used in packing the product shall comply with the Gulf standard mentioned in 2.17.

7.1.3 The product shall occupy not less than 90% v/v of the water capacity of the container.

7.2 Transportation

Transportation shall be carried out in such a way as to protect the product from mechanical damage and contamination.

7.3 Storage

The product shall be stored in well-ventilated stores far away from sources of heat, moisture and contamination

8- LABELLING

Without prejudice to what is stated in the Gulf standards mentioned in 2.1 and 2.6, the following information shall be declared on the labelling:

8.1 Fruit content percent

8.2 In case of a product made wholly or partially from concentrated juice, the following statement shall be declared: "Fruit Drink Made from Concentrate".

8.3 The term "Carbonated" shall be declared on the label if the product contains more than 2 g/kg of carbon dioxide.